



New Year's Eve Lunch Menu



75.00 per person Available 12pm - 4pm

WAVE ONE

RED BELLY PORK 🖋

Baby leek and smoked crackling.

1/2 AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 70Z

UK premium aged beef, shiitake, ginger and asparagus.

THAI STYLE CRISPY MONKFISH

Lime, shallots and lemongrass.

TENDERSTEM BROCCOLI (16)

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE THREE

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passion fruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING (16)

Cinnamon, vanilla and almond.

W Vegan option available, ask your server	V Vegetarian	Spicy dish
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Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.







55.00 per person

WAVE ONE
DATE AND WATER CHESTNUT GYOZA (®) Figs, spinach and red vinegar.
WAVE TWO
SALT AND PEPPER AUBERGINE (®) Garlic, chilli and five-spice.
WAVE THREE
MOCK CHICKEN ANGRY BIRD ✓ ® Roasted chilli peppers and sesame honey soy.
TATTU CANDY RICE ® Orange, candied ginger and beetroot.
WAVE FOUR

ASIAN PEAR STICKY TOFFEE PUDDING (16)

Cinnamon, vanilla and almond.